

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from April to May 2023 at home kitchen.

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.1.

Table 3. 1 Ingredients

No.	Ingredients	Quantity	Function
1.	Kersen	150 g	Main Taste
2.	Sugar	50 g	Helps taste and help fermented the Yeast
3.	Water	500 ml	To mix other ingredients
4.	Yeast	0,2 g	To help fermented the wine

3.2.2 Utensils

The utensils and functions used in this study presented in the table 2

Table 3. 2 Utensils

No.	Utensils	Function
1.	Sauce pan	To infused the water and kersen
2.	Knife	To cut the fruit
3.	Cutting board	To surface cutting
.	Strain	To strain the fruit pulp
5.	Bowl	To put the ingredients
6.	Funnel	To help pouring the mixture
7.	Glass Bottle	As a vessel for fermentation
8.	Air lock	Regulate the air pressure that exists during the fermentation process
9.	Silicon cap	Connect the bottle and airlock
10.	Cheese Cloth	To strain the fruit pulp
11.	Scales	To weigh ingredients

3.3 Processing Method

1. Sanitize all equipment before use.
2. Wash the fruit and cut into 2 pieces.
3. Put the fruit into the saucepan and do not turn the heat up yet.
4. Pour 500ml of water into saucepan and make sure the fruit is soaked.
5. Turn the heat up for medium heat and infuse the water for about 10 – 12 minutes.
6. Do not forget to close the pan while infusing the water.
7. After about 10 minutes, turn off the heat and strain the infuse water using the strainer and cheese cloth. Pour the infuse water into the bowl.
8. Wait until the infuse water reach room temperature.
9. After the infuse water reach room temperature, move the water into bottle using funnel.
10. The yield should be around 500 ml.
11. Put the yeast and sugar into the bottle.
12. Gently stir the mixture a little bit.
13. Use silicone to seal the bottle.
14. Pour a little water into the airlock to allow the fermentation process and attach the airlock.
15. Put it on dry and room temperature place. Keep it away from the sunlight
16. Let it ferment for about 1 week.
17. The wine should be done the first fermentation process.

3.4 Flow Chart

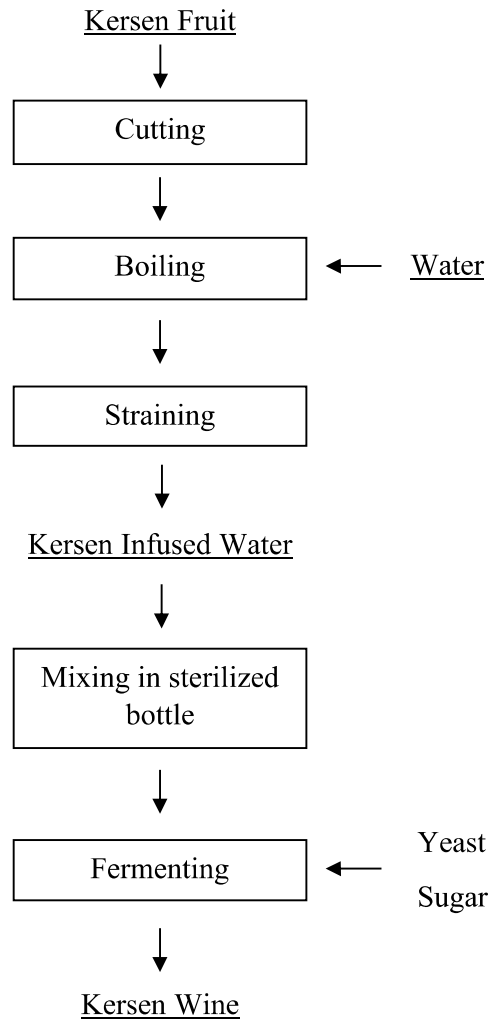


Figure 3.1 Flowchart